

Beer



Elephant Rock IPA
Hoppy, Pine, Citrus

Gold Rush Belgian Ale
Fruity, Belgian, Strong



Devil's Head Red
Complex balance between
hops and malt

Little London
Malt, Light Body, Dark Color



Ascent Pale Ale
Pale, Light Citrus

Summit House Stout
Dark, Chocolate, Smooth



Seasonal Selections

America the Red Wet hopped edition of
Devil's Head Red

Tava Wild American Red

Beer 4 Boobies 2016 Coffee Bockiato

Can't decide? Get a sampler or Half Pint Flight of 4
Check Chalkboards for availability of beers

Wine+

Herdade do Esporao, Alentejo Monte Velho White
Intense and well balanced, persistent aromatic
stone fruit with a long finish 7.5

Conti Beretta, Friuli Grave Pinot Grigio
A light yet bodied palate with high acidity and a
long finish. A nose of lemons, thyme and minerals.
7.5

Herdade do Esporao, Alentejano Monte Velho Tinto
A deep red ruby, spicy red with dark berry fruits,
and earthy notes. Fresh and elegant with good
fruit depth, nicely structured. 8

Gran Passione, Rosso
A deep purple color with ripe fruit aromas, spice
and vanilla. The black fruit flavors merge with soft
tannins and juicy acidity on the finish. 9

Querry Cider

Crisp in acidity and dry in style Querry is the
perfect blend of apple, pear, and quince! \$7.50



Bites

Only pretzels and flatbreads available after 8:00 pm Sun.-
Thurs, and 9:00 Fri. and Sat.

Soft German Pretzels

Served with beer mustard \$6 add Obatzter
Bavarian Cheese Dip for \$2

Meat and Cheese Platter

A classic in the beer world, perfect with a sample
tray.

Mega, enough to share \$18 Mini \$9

Beer Cheese Soup

Prepared with our own Hot Shot Green Chili Beer
and served with a pretzel baguette. \$6

Soup of the Day

Ask your server for today's selection!

Mediterranean Flatbread

Hummus, Red Pepper Pesto, black olives, fire
roasted tomatoes, topped with Feta and arugula
\$10 Add spicy Italian Sausage for \$2

**Items Below are Served with Your Choice of a
Seasonal Salad or Kettle Chips.**

Bacon Tomato Grilled Cheese

Sizzling Bacon, fire roasted tomato, provolone and
American cheeses, between rosemary garlic
sourdough bread. \$10

Roscoe Beef

Mouthwatering beef, slow cooked in our beer, on
top of provolone cheese and a bun worthy of
soaking up the amazing juices \$11

Apple & Marscapone Grilled Cheese

A sweet treat between cinnamon raisin bread and
drizzled with honey \$9

Godfather Quesadilla

Roasted tomato, red onion, pepperoncini and spicy
Italian sausage are packed into this zesty
quesadilla. \$10

Kids' Menu

Mac n' Cheese OR Grilled Cheese Sandwich
served with kettle chips and your choice of hand-
crafted soda. \$6

Dessert

Pumpkin Spice Cheesecake \$6.50

**As part of our vision at PPBC, we do not have a full kitchen
and rely on local providers for much of the food. As such we
cannot guarantee any ingredients or processing techniques.
We understand that food allergies and sensitivities are a very
important concern for some of our neighbors. If you have an
allergy, you are welcome to bring in your own food.